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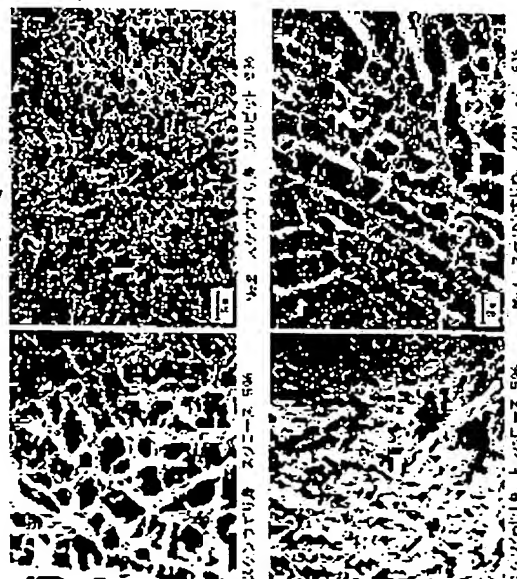
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(54) PROTEIN DENATURATION SUPPRESSING AGENT, MINCED MEAT HAVING SUPPRESSED FREEZE DENATURATION, ITS PRODUCTION PROCESS AND METHOD FOR PRODUCING PASTY FOOD MATERIAL

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a protein denaturation suppressing agent having high freeze denaturation suppressing effect, a drip suppressing agent, an agent for suppressing the formation of spongy texture by freezing, an agent for improving the elasticity of ground fish meat, minced meat having suppressed freeze denaturation, a method for producing the minced meat, a phosphate-free food having suppressed freeze denaturation tendency, minced poultry and cattle meat, a method for the freeze storage of the minced meat, a method for producing the pasty food, a method for



improving the elasticity and a method for improving the yield of ground fish meat.

SOLUTION: The objective protein denaturation suppressing agent contains a carbohydrate and a pH-adjusting agent to adjust the pH of the minced meat within an alkaline range exceeding 7 and lower than 10. The invention further provides a minced meat prepared by using the protein denaturation suppressing agent, a method for producing the meat and a method for producing a pasty food product.